



One Hundred Years of Cooking 1881-1981

CENTENNIAL COOKBOOK

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**THE FIRST NATIONAL BANK OF TOMS RIVER
PRESENTS**

One Hundred Years of Cooking

Compiled by
The Employees of
The First National Bank of Toms River
In Celebration of its
100th Birthday

Cover Sketch By: Larry Rufo

Category Sketches By: Domenick Servodio
Barbara Chesney

Appetizers & Soups



TURKEY CHOWDER

2 cups cubed, pared potatoes
1 - 10 oz. pkg. frozen baby lima beans
½ cup chopped onions
½ cup sliced celery
¼ teaspoon salt
2 cups water
1½ cups cooked turkey
1 - 16 oz. can tomatoes, cut
½ teaspoon poultry seasoning
¼ teaspoon garlic salt
1 can condensed cream of chicken soup
1/8 teaspoon pepper
½ cup shredded natural cheddar cheese

In a three quart saucepan, combine cubed potatoes, baby lima beans, chopped onion, sliced celery and salt. Blend water with condensed cream of chicken soup; add to vegetables in saucepan. Cook in covered saucepan for 35-45 minutes or until vegetables are tender. Add undrained tomatoes, chopped turkey, poultry season, garlic salt and pepper. Simmer 15 minutes more. Makes 8 servings.

Anne Demarco
D.D.A. Division

NOVY'S SURPRISE DRESSING

3 oz. safflower oil
3 oz. apple cider vinegar
2 tablespoons oregano
Pinch parsley
Dash garlic salt
1 teaspoon sesame seed
1 teaspoon caraway seed
Dash black pepper
1 tablespoon honey

Blend together and chill. Pour liberally over your favorite tossed salad.

Robert Novy
Trust Dept.

CRAB MEAT HORS D' OEUVES

½ lb. Velveeta cheese
½ lb. butter

Melt slow and add two cans crab meat. Spread on English Muffin halves. Chill, cut in eighths. Heat in 350 degree oven for about 10 minutes.

Helen Pendino
Seaside Park Branch

TUNA PINWHEELS

1 can tuna, drained and flaked
½ cup mayonnaise
½ cup finely chopped celery
2 tablespoons chopped pickle
1 teaspoon prepared mustard
20 slices square sandwich bread (crusts removed)

Combine first five ingredients and spread thinly on buttered bread. Roll like jelly roll. Cut each slice into three pinwheels; fasten with toothpicks. When ready to serve, brush pinwheels with melted butter, sprinkle with paprika and broil until lightly toasted. Enjoy. Makes about 60.

Madeline Bellettiere
Credit Card Department

PARTY CHEESE BALL

2 - 8 oz. packages cream cheese
1 package pecan nuts (chopped)
¼ teaspoon Tabasco sauce
1 teaspoon Worcestershire sauce
¼ teaspoon garlic powder

Let cheese soften in large bowl. Add all ingredients except pecans. Beat on medium speed until all ingredients are mixed well. Shape mixture into one large ball. Roll the ball into the pecans until covered. Chill for eight hours. Serve with crackers or thin sliced party rye.

Gloria Reeves
D.D.A. Division

HORS D' OEUVES

1 small jar grape jelly
1 bottle chili sauce

Heat until well blended. Add any of the following: 1 inch meatballs, cocktail franks or bite size slices of frankfurters. Heat thoroughly by simmering gently. Put into chafing dish.

Jo McCormack
Jackson Branch

DEVILED CLAMS

Grind clams (with juice) into bowl. Add bread crumbs to clams till tacky to touch. Add salt, pepper, garlic salt, celery salt, Lawry's seasoned salt and oregano to taste. Mix all together till almost firm (not runny). Put 1 tablespoon clam mixture in each shell. Place filled shells in shallow pan. Dot with good size amount of butter, sprinkle a pinch of Cayenne pepper, parsley and a lot of paprika over all. Bake at 450 degrees for 12 minutes.

Jane Bolen
Main Office Branch

SPLIT PEA SOUP

1 lb. split green peas, rinsed
2 quarts water
2 cups chopped carrots
2 cups chopped celery and tops
2 cups chopped onion
½ cup chopped parsley or ¼ cup parsley flakes
1 tablespoon oregano leaves
1 tablespoon salt
½ tsp. ground black pepper
1 bay leaf
1 meaty smoked ham bone or smoked ham hocks
Several twists freshly ground black pepper, optional
Package seasoned croutons, optional

In 6-8 quart Dutch oven or heavy skillet, combine split green peas, water, carrots, celery and tops, onion, parsley, oregano, salt, pepper, bay leaf and ham bone. Heat to boiling, stirring frequently. Reduce heat and simmer, cover one hour and 30 minutes until peas have cooked down to a thick soup. Stir occasionally to prevent sticking. Remove ham bone from soup. Cut meat from bone, chop coarsely. Return meat to soup, discard bone and fat. Reheat gently, covered. Taste for seasoning, add freshly ground black pepper if desired. Pour into heated tureen or ladle into soup bowls. Pass the croutons, if desired. Makes three quarts. (Can use one pound frankfurters, sliced, if no ham is available.)

Esther M. Vaughn
Investment Department

SHRIMP TOAST

Part I

8 oz. small, raw shrimp
½ teaspoon salt
2 oz. bamboo shoots
2 oz. water chestnuts
2 scallions
6 slices white bread
18 - 24 oz. oil
Dash of ground white pepper
½ cup bread crumbs

Part II

¼ teaspoon baking soda
¼ teaspoon monosodium glutamate
1 teaspoon salt
1½ teaspoons sugar
1 tablespoon flour (heaping)
1 tablespoon corn starch
1½ tablespoon straight sherry
1 egg
½ cup mashed potato

Salt shrimp with ½ teaspoon salt, let stand for 30 minutes, then rinse with very cold water thoroughly and dry with paper towel

Chop water chestnuts, bamboo shoots, scallions and shrimp very fine. Place all in a bowl and mix with Part II ingredients.

Cut crust off bread, cut each slice of break into four or six pieces, approximately 2" x 1½" size or 1½" diameter round shape.

Spread 1 tablespoon shrimp mixture on each piece of bread evenly. Sprinkle bread crumbs over shrimp mixture

Heat oil in fry pan or wok to about 325 degrees, add in shrimp toast, deep fry for one minute on each side. Drain and sprinkle ground white pepper over shrimp.

NOTE: Shrimp balls can be made with 1 tablespoon shrimp mixture each. Shape with hands and deep fry in salad oil for two minutes, without bread. Can be served as a dish in Chinese meal. Both shrimp toast and shrimp balls can be served as hors d'oeuvres or snacks. For reheating, place in pre-heated 425 degree oven for 5-7 minutes.

Helen Slocum
Whiting Branch

CHICKEN CURRY BITS

2 - 3 whole chicken breasts, cut in bite size pieces
1 package Shake & Bake
Sesame seeds

Cut chicken in 1 inch cubes or bite size pieces. Follow directions for Shake & Bake, adding sesame seeds. Bake 15-20 minutes in 350 degree oven.

CURRY DIP FOR CHICKEN

½ cup mayonnaise
½ teaspoon curry powder

Blend and let sit for a few hours to flavor. Use as dip for the prepared chicken pieces.

Joan Montague
TRSC Branch

BAKED CLAMS

25 clams
¼ lb. butter
1 large onion
1 green pepper
3 stalks celery and tops
1 cup bread crumbs (Italian seasoned)
1 teaspoon dry mustard
Dash Worcestershire
Salt and pepper to taste
½ cup clam juice
1 tablespoon grated Parmesan cheese

Drain clams. Simmer ½ cup clam juice and butter in saucepan. Add ground or chopped onion, celery and green pepper. Saute for four to five minutes. Add ground or chopped clams and simmer. Remove from heat and mix with bread crumbs, mustard, Worcestershire sauce, cheese and season to taste. (Add bread crumbs to consistency.) Wash and clean shells. Add mixture and dip top in bread crumbs. Bake at 350 degrees for 15 to 20 minutes or until top browns. Can be deep fried in oil, I prefer this method. Makes 16-20.

Esther M. Vaughn
Investment Department

TASTY SALAD

1 can crushed pineapple
1 can Mandarin oranges
2 cups miniature marshmallows
1 pint sour cream

When draining pineapple, save 2 tablespoons of pineapple juice, mix all ingredients plus the 2 tablespoons of pineapple juice and set overnight before eating.

Georgette Cosenza
Lakehurst Branch

WILD RICE SOUP

1 package (6 ozs.) long grain and wild rice mix
1½ tablespoons butter
1 cup chopped onion
1½ tablespoon flour
1 teaspoon salt
¼ teaspoon mace
Few twists freshly ground black pepper
3 cans (13¾ ozs.) chicken broth
1 pint half and half or light cream
½ cup dry white wine
Sour cream or chopped parsley, garnish

Cook rice mix as package directs.

Melt butter in Dutch oven; add onion and saute, stirring until tender, about 8 minutes. Stir in flour, salt, mace and pepper smoothly.

Add cooked rice, chicken broth, half and half and wine. Heat, stirring until mixture just comes to the boiling point. Remove from heat.

Ladle about 1½ cups soup into blender, (optional) cover and blend until smooth. Pour into large bowl. Repeat until all of soup is blended.

Return soup to Dutch oven and heat, stirring occasionally until heated through.

Serve garnished with a small spoonful of sour cream or a sprinkle of chopped parsley.

Makes about 2½ quarts. May be made day before and refrigerated. Reheat gently, stirring. Thin with a little milk, if desired. It is a super soup.

Lois Weiss
Lacey Branch

Breads



DATE AND NUT BREAD

¾ cup chopped nuts
1 cup chopped dates
1½ teaspoon baking soda
½ teaspoon salt
¼ cup shortening
¾ cup boiling water
2 eggs
½ teaspoon vanilla
1 cup sugar
1½ cups sifted all purpose flour

Combine nuts, dates, soda and salt in a mixing bowl. Add shortening and boiling water. Allow the mixture to stand 15 minutes. Stir to blend. Beat eggs slightly and add the vanilla. Stir in the sugar and the sifted flour. Add to the date mixture. Do not over mix. Placed in a greased 9 x 5 x 3 inch loaf pan. Bake one hour in a 350 degree oven. Spread on cream cheese when serving.

Pat Dey
I.L.D. Dept.

DARK RAISIN BREAD

½ cup boiling water
1 cup dark raisins
1½ tablespoon butter
¾ teaspoon baking soda
½ cup sugar
¼ teaspoon salt
1 egg
½ teaspoon vanilla
¾ cup plus 2 tablespoons of pre-sifted flour

Heat oven to 350 degrees. Pour boiling water over the raisins, butter and soda. Then let stand. Mix flour, sugar and salt. Add raisin mixture and remaining ingredients. Mix together. Pour into greased and floured 1 lb. coffee can. Bake 70 minutes.

Millard J. Younkers, Jr.
Retail Banking Division

PEANUT BUTTER BREAD

2 cups flour
4 teaspoons baking powder
1½ teaspoons salt
½ cup sugar
½ cup peanut butter
1½ cups milk

Sift dry ingredients. Cut in peanut butter until mixture resembles coarse crumbs. Stir in milk, mix well. Pour into greased 9 x 5 x 3 pan. Bake at 350 degrees for one hour or until cake tester comes out clean. Cool in pan 10 minutes - turn out on rack. Makes one loaf.

Georgia Snell
D.D.A. Division

PUMPKIN BREAD

1 16 oz. can pumpkin
1 cup corn oil
3 cups sugar
4 eggs beaten
¾ cup water
3½ cups flour
1 teaspoon baking powder
2 teaspoons salt
2 teaspoons baking soda
½ teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg

Grease loaf/pan. Combine sugar, oil and eggs. Add pumpkin and water. Sift flour, baking powder, baking soda, salt and cinnamon, nutmeg and cloves. Add dry ingredients to pumpkin mixture. Mix well. Pour into loaf pans. Bake at 350 degrees for about one hour. Makes three loaves.

Mary S. Bahr
Barnegat Branch

CHALLA BRAID

1 package active dry yeast
¼ cup warm water
½ cup lukewarm water
1 tablespoon sugar
1 teaspoon salt
1 egg
1 tablespoon shortening
2½ to 2¾ cups all purpose flour
1 egg yolk
2 tablespoons cold water

Dissolve yeast in warm water. Stir in luke warm water, the sugar, salt, one egg, the shortening and 1¼ cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured board; knead until smooth and elastic about 5 minutes. Round up dough in greased bowl; turn greased side up. Cover; let rise in warm place until double, 1½ to 2 hours.

Punch down dough; divide into three equal parts. Roll each part into strand, 14 inches long. Place strands close together on lightly greased baking sheet. Braid gently and loosely. Do not stretch. Fasten ends; tuck under securely. Brush braid with shortening. Let rise until double, 40 to 50 minutes.

Heat oven to 375 degrees. Beat egg yolk and cold water until blended; brush over braid. Bake 25 to 30 minutes.

Dolores Stracensky
Silverton Branch

BANANA WALNUT BREAD

¾ cup sugar
¼ cup shortening
2 eggs
1 cup mashed banana
2 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon baking soda
1 cup chopped walnuts

Mix sugar, shortening and eggs, beat hard until light. Blend in banana. Add sifted dry ingredients, beating until smooth. Stir in walnuts. Pour into a greased 9 x 5 x 3" loaf pan. Bake 350 degrees for 60 minutes.

Betty Bald
Berkeley Branch

IRISH SODA BREAD

3 cups flour
¼ cup sugar
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon salt
¼ cup shortening
1 tablespoon caraway seeds
½ box raisins
1 egg
1¼ cups buttermilk

Pre-heat oven to 400 degrees. Iron frying pan (greased). Add all dry ingredients with flour and blend. (Sift baking soda.) Beat egg. Put egg and buttermilk through flour. Knead. Then put in pan and cross (+) with knife. Bake for about 30-45 minutes.

NOTE: I put a small pan of water in the oven while bread is baking and it keeps it soft and moist.

Sandy Harrington
Main Office Branch

ZUCCHINI BREAD

3 eggs
1 cup oil
2 cups sugar
2 cups unpeeled, grated zucchini
2 teaspoon vanilla
3 cups flour
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons cinnamon
1¼ teaspoon baking powder
½ cup chopped nuts

Grease and flour two bread pans. Beat eggs, oil and sugar together. Add zucchini and mix well. Add vanilla. In separate bowl, sift dry ingredients. Add to wet mixture and mix well. Add nuts. Pour into prepared pans and bake for one hour in pre-heated 350 degree oven. Cool 20 minutes and remove from pans. Makes two loaves.

Arlene Brehme
Credit Card Dept.

Main Dishes



CRAB DE LUXE

- 1 bunch or package broccoli (cooked)
- 1 - 6½ oz. can crabmeat, pulled apart and membranes removed
- 1 cup sour cream
- ½ cup chili sauce
- 1 small onion (finely chopped)
- 1 cup grated cheddar cheese
- 1 tablespoon fresh lemon juice
- 1 tablespoon lemon peel
- Salt and pepper

Break the broccoli into very small flowerettes, mix with crabmeat, sour cream, chili sauce, onion, cheese, lemon juice and peel, salt and pepper. Put into small shallow buttered casserole. Bake at 350 degrees for 20 minutes or until cheese is melted and top is browned. Add slivered almonds to top. (Note: Less lemon may be used to keep the cream from separating.)

Pearl Rhodes
Vaughn Ave. Branch

COUNTRY CAPTAIN CHICKEN

- 2 broiler fryers (about 2½ pounds each)
- ¼ cup flour
- ½ teaspoon pepper
- 1 large onion, chopped (1 cup)
- 1 large green pepper, halved, seeded and chopped)
- 1 large clove garlic (crushed)
- 3 teaspoons curry powder
- 1 cup raisins
- 2 teaspoons salt
- 3 tablespoons salad oil
- 1 lb. can tomatoes
- Hot cooked rice

Cut chicken into serving size pieces, combine flour, salt and pepper in plastic bag. Shake chicken, a few pieces at a time in flour mixture. Brown chicken a few pieces at a time in oil in heavy kettle or Dutch oven, remove chicken and keep warm. Add onion, green pepper, garlic and curry powder to drippings remaining in kettle. Saute until onion is soft.

Add tomatoes (breaking with spoon), raisins and chicken, cover and simmer 1 hour or until chicken is tender. Arrange chicken on a bed of rice. Spoon sauce over top.

Mary E. French
West Dover Branch

PEPPER STEAK

- 1½ lb. sirloin steak, ½ inch thick
- ½ teaspoon salt
- 2 medium onions, chopped (about 1 cup)
- 1 cup beef broth
- 3 tablespoons soy sauce
- 1 clove garlic, minced
- 2 green peppers, cut into 1" pieces
- 2 tablespoons corn starch
- ¼ cup cold water
- 2 tomatoes, peeled and cut into eighths
- 3 to 4 cups hot, cooked rice

Trim fat and bone from meat. Cut meat into 4 to 6 serving pieces. Grease large skillet lightly with fat trimmed from meat. Brown meat thoroughly on one side. Turn and season with remaining ¼ teaspoon of salt. Push meat to one side. Add onions, cook and stir until tender. Stir in broth, soy sauce and garlic. Cover and simmer 10 minutes or until meat is tender. Add green peppers, cover and simmer 5 minutes more. Blend corn starch and water. Stir gradually into meat mixture. Cook stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add tomatoes, heat through. Serve over rice. Makes 4 to 6 servings.

Linda Rigby
Pleasant Plains Branch

LAMB CHOPS WITH PINEAPPLE SAUCE

- 4 Lamb Chops (arm or shoulder blade)
- 1 can (13½ oz.) pineapple chunks (drain and reserve syrup)
- ¼ cup soy sauce
- ¼ cup wine vinegar
- ½ tsp. dry mustard
- 1 tablespoon shortening
- 1 teaspoon corn starch

Marinate chops in mixture for 4 hours. Cook in skillet covered for 35 to 45 minutes.

PINEAPPLE SAUCE

Use reserve marinade and mix with sugar and corn starch and pineapples. Simmer 5 to 10 minutes. Pour over lamb chops. Makes 2 servings.

Chris Winton
T.R.S.C. Branch

IMPOSSIBLE BACON QUICHE

12 slices bacon, cooked and crumbled
1 cup shredded natural Swiss cheese (4 oz.)
1/3 cup chopped onion
2 cups milk
1 cup Bisquick baking mix
4 eggs
1/4 teaspoon salt
1/8 teaspoon pepper

Pre-heat oven to 400 degrees. Lightly grease a 10 inch pie plate. Sprinkle bacon, cheese and onion in pie plate.

Beat milk, Bisquick, eggs, salt and pepper in a medium size bowl with electric mixer until smooth, about one minute. Pour into pie plate.

Bake in a hot oven (400 degrees) for 35 minutes or until top is golden brown and knife inserted halfway between center and edge comes out clean. Let stand five minutes before cutting.

Elleen R. Hale
TRSC Branch

CALZONE FONDUE

1 lb. sweet Italian sausage
1 tablespoon olive or corn oil
1 can (8 oz.) pizza sauce
3/4 lb. ricotta cheese
12 slices white bread
1/2 cup grated Parmesan cheese
4 eggs
2 cups milk
1/2 teaspoon salt

Remove sausage from casing; break meat into pieces and cook in oil, turning to brown all sides. Remove from heat. Add pizza sauce. Shred ricotta cheese with fork and stir into sausage mixture. Arrange four slices of bread in bottom of greased 8 or 9 inch square baking dish. Spread half the sausage mixture over bread. Place four more bread slices over sausage layer. Spread remaining sausage mixture over break and top with remaining bread slices. Beat eggs, milk and salt together; pour over sandwiches in baking dish. Sprinkle Parmesan cheese over top. Bake in a slow oven (325 degrees) for 40-45 minutes or until set. Yields 8 servings.

Simone Kraus
D.D.A. Division

SOUSED SALMON

4 salmon steaks
1/8 cup of butter
Wondra flour
Dijon mustard
1/2 cup applejack

Melt the butter in a skillet. Spread the salmon steaks with mustard on both sides and lightly dust with flour. Saute the steaks until the fish flakes. Remove from the skillet and keep warm. Add the applejack and using a wisk stir until the sauce thickens. Pour over the salmon and garnish with parsley or watercress.

Wynne Romefelt
Main Office

SCALLOP SCAMPI

1 lb. fresh scallops
1/2 lb. butter
1/4 cup olive oil
1 tablespoon fresh parsley (finely chopped)
3/4 teaspoon basil
1/2 teaspoon oregano
3/4 teaspoon garlic powder
3/4 teaspoon salt
Dash of pepper
1 teaspoon fresh lemon juice

Rinse scallops in cold water and place in shallow baking dish. Melt butter. Add remaining ingredients and pour over scallops. Bake in over at 450 degrees for about 5 minutes, then place under broiler for about 5 more minutes until scallops are lightly browned on top. Serves 2 to 4.

Marie E. Jedziniak
Hooper Ave. Branch

TUNA RICE CASSEROLE

2/3 cup Minute Rice (cooked)
Bread crumbs
1 large can tuna
1 tablespoon onion
Butter
1 can cream of mushroom soup

Shred tuna. Mix all ingredients together except bread crumbs and butter. Pour into a greased casserole dish. Top with bread crumbs and butter. Bake 20 to 25 minutes at 375 degrees.

Sandi Ivers
CIF Dept.

EASY SOUFFLE

1 can cream of celery soup
1 cup shredded sharp processed cheese
6 eggs, separated

Combine soup and cheese in a large saucepan. Heat slowly, stirring occasionally until cheese is melted, remove from heat. Beat egg whites in a large bowl until soft peaks form. Beat egg yolks in a medium size bowl until thick and lemon colored. Gradually stir in soup mixture. Fold egg yolk-soup mixture gently into whites until no streaks of white remain. Pour mixture into ungreased two quart casserole. Bake in a slow oven (300 degrees) for one hour or until souffle is puffed and golden and fairly firm to the touch. Serve immediately.

Mary Nicotera
TRSC Branch

SPINACH QUICHE

1½ lbs. fresh spinach
3 shallots or scallions, finely minced
Freshly grated nutmeg
9 inch partially baked pastry shell
Salt and pepper
½ cup Gruyere, grated
3 eggs
1½ cups whipping cream

Wash the spinach well, discarding thick stems. Put into a large pot without water; the water remaining on the leaves is sufficient for cooking. Cover and cook over moderate to high heat until leaves have wilted. Drain, press out as much water as possible and chop. Saute shallots in butter and combine pepper and Gruyere. In a separate bowl, beat together eggs and whipping cream and gradually stir them into spinach mixture. Pour into pastry shell. Bake in pre-heated oven at 375 degrees for about 30 minutes or until browned.

Barbara Carlson
Seaside Heights Branch

CLAM FRITTERS

2 dozen fresh clams
1 tablespoon grated onion
¼ teaspoon baking soda
1/8 teaspoon pepper
1 egg (beaten)
2 tablespoons flour
Cooking oil

Open clams, remove all black. Mince clams fine. Add to clams, grated onion, baking soda, pepper and egg. Sprinkle and blend in flour. Drop batter from tablespoon into ¼ inch hot oil (375 degrees). Fry until golden brown, turn once, drain on paper towels. Serve hot with ketchup or chili sauce.

Ruth Gray
Barnegat Branch

CRABMEAT CASSEROLE

Saute in butter until tender, 1 chopped onion and 1 green pepper (or pimiento).

Add:
2 eggs
1 can cream of mushroom soup
1 can crab meat
1½ cups bread crumbs

Put into greased casserole. Bake at 350 degrees for 30 minutes (in pan of water).

Anne Hughes
D.D.A. Division

EGGPLANT PARMESAN

1 eggplant
1 small package mozzarella cheese
1 small can tomato sauce
Mayonnaise
Bread crumbs
Oregano

Peel eggplant and cut crosswise into 1½ in. slices. Lightly coat all surfaces of slices with mayonnaise and dredge in bread crumbs. Place them on a greased cookie sheet. Top each piece with a slice of mozzarella cheese, dot with tomato sauce and sprinkle with oregano. Bake at 450 degrees for 15 minutes.

Richard Sutton
Chairman of the Board

CHICKEN SOUP ALA HALLIDAY

In a large pot add:

One whole chicken
3 chicken bouillon cubes
2 large onions, cut up
½ cup chopped, fresh parsley
2 cups chopped celery with tops
1 bay leaf
2 cups of sliced fresh mushrooms
1 clove of garlic, chopped
5 carrots, cut into small pieces

Cover and cook very slowly for 1½ hours, remove chicken from pot and cool. Remove skin and bones, cut or shred into large pieces and return back into pot with your vegies. Then add one can cream of mushroom soup. ½ cup Ronzoni orzo. Cook very slow for 20 minutes. When soup is cool, remove fat from top. Serve with hot biscuits. Hope you enjoy it.

Leah Rae Halliday
Bell Crest Branch

CRAB IMPERIAL

4 tablespoons butter
4 tablespoons flour
2 cups milk
1 teaspoon salt
½ teaspoon pepper
½ teaspoon celery salt
1 egg yolk (beaten)
2 tablespoons sherry
1 tablespoon soft bread crumbs
1 lb. crab
1 teaspoon parsley (chopped)
1 teaspoon onion (chopped)
¼ cup bread crumbs

Melt butter, add flour and blend. Add milk and seasonings, cook until thickened. Add egg yolk and cook 2 minutes more. Add sherry, crab, bread crumbs, parsley and onion. Pour into greased casserole. Top with soft buttered bread crumbs and sprinkle with paprika. Bake at 400 degrees for 20 to 25 minutes.

Betty LaMarca
Whiting Branch

BEEF STROGANOFF

Chopped chuck
1 envelope onion soup mix
3 tablespoon flour
2 tablespoon tomato paste
2½ cups water
½ cup sour cream
12 oz. wide noodles

Brown meat in pan, blend in onion soup mix. Add flour and tomato paste, then stir in water. Let simmer. Cover and simmer 15 minutes. Turn off heat and blend in sour cream. Pour over cooked noodles and blend it in. Serve.

Lols Stone
Jackson Branch

CHICKEN ELEGANCE

3 to 4 chicken breasts
1 can cream of mushroom soup
1 pint sour cream
1 package Pepperidge Farm stuffing mix

Cook chicken breasts in celery, onion, salt, pepper and water. Remove chicken from bone and break into bite size pieces. Mix chicken in one pint of sour cream and one can cream of mushroom soup. Put mixture in casserole. Cover mixture with one package of Pepperidge Farm stuffing that has been mixed with one cup of hot chicken broth and melted butter. Bake at 350 degrees for 45 minutes. Serves 4 to 5.

Peggy Stalb
Seaside Heights Branch

SCOTTISH MEATLOAF

3 lb. ground chuck
1 cup ground ham steak
¼ cup bread crumbs
2 eggs
1 ground onion
6 strips bacon
Salt and pepper to taste

Mix together all ingredients except bacon. In baking dish, place 3 slices of bacon, then meat mixture, then last 3 slices of bacon on top. Bake at 350 degrees for 45 to 50 minutes.

Arleen Cipolletti
Proof Department

CROCK POT PORK CHOPS IN SAUCE

Enough pork chops for your family

Fat to brown chops

1 large onion

2 tablespoons butter

2 tablespoons vinegar

2 tablespoons brown sugar

4 tablespoons lemon juice

1 cup ketchup

½ cup parsley flakes

½ tablespoon mustard

½ cup water

3 tablespoons Worcestershire sauce

Brown pork chops in fat and put aside. Brown onion in butter in large frying pan. Add all other ingredients and let simmer for ½ hour. Place browned pork chops in crock pot, pour on sauce and cook in crock pot at least 5 hours, the longer the better. These chops will be soft and tender.

Lillian Kennedy

Pleasant Plains Branch

CHICKEN IN BEER

¼ cup salad oil

1 medium onion chopped

1 clove garlic

½ cup catsup

1 teaspoon oregano

2 teaspoons Worcestershire sauce

1 teaspoon dry mustard

1 teaspoon chili powder

1 teaspoon salt

¼ cup white vinegar

½ cup brown sugar

1 bottle beer, 12 ozs.

Chicken

Saute onions and garlic in oil. Remove from heat. Mix remaining ingredients and add sauteed onions and garlic. Broil Chicken skin side up. When lightly browned, place in a baking dish and add sauce. Baste occasionally and bake 1 to 1½ hours. May be served hot or cold. If chicken is cut into small size pieces prior to broiling, it is very good as a finger food for parties. Deboned chicken may also be used.

Georgette E. Schenk
Brick Town Branch

MUSHROOM FLORENTINE

2 packages frozen spinach

¼ cup onions

1 cup grated cheddar cheese

¼ teaspoon garlic powder

½ teaspoon salt

6 tablespoons butter

1 lb. mushrooms

Cook two packages frozen, chopped spinach. Drain well and squeeze out excess liquid.

Spoon spinach evenly into bottom of shallow casserole. Sprinkle with ½ teaspoon salt, ¼ cup chopped onion, 2 tablespoons butter - melted and ½ cup grated cheddar cheese.

Quickly rinse and dry 1 lb. fresh mushrooms. Saute in four tablespoons butter until just crisp-tender.

Spoon mushrooms over cheese layer in casserole. Sprinkle lightly with ¼ teaspoon garlic powder and top with ½ cup grated cheddar cheese.

Bake in pre-heated 350 degree oven for 20 to 25 minutes or until bubbly. It's great.

Blanche Fontana
Seaside Park Branch

BEEF STEW

2 lb. chuck (1½" pieces)

1 tablespoon olive oil

1 quart hot water

2 cups potatoes

1 cup carrots

1 cup celery

1 lb. string beans

½ cup diced onion

1 clove garlic

1 can tomato sauce

1 teaspoon salt

½ teaspoon pepper

Brown meat in olive oil, slowly. Add celery, onions, garlic, salt and pepper. Saute with meat. Add can of tomato sauce. Add 1 cup of water. Cover and simmer for 1 hour. Add vegetables and enough water to just cover stew. Cover and cook until carrots are tender. Makes about 6 servings.

Madeline Bellettiere
Credit Card Department

PAELLA A LA CRIOLLA

¾ cup chopped ham
½ cup chopped pork
1 lb. lobster
12 peeled shrimps
4 cups chicken broth
½ teaspoon saffron
3 garlic cloves
½ cup olive oil
1½ cups peas
1 two lb. fryer, cut up
4 Moorish crab claws
12 clams
2 cups rice
1 teaspoon salt
Freshly ground black pepper
1 large onion, chopped
4 tomatoes, sliced
4 pimientos, sliced

Cut lobster claws from the body and cut the body into pieces. Peel the raw shrimp. Clean the clams, and crab's claws. Put 3 tablespoons of olive oil in a pan, saute chicken, ham and pork over medium heat until they are golden brown. Set them aside. Keep covered. Into a casserole, put the remaining oil, add the onion, garlic and cook over low heat until the onion is transparent but not browned. Add the tomatoes and rice, cook a few minutes, stirring lightly with a fork. Turn chicken, ham and pork into the casserole. Add broth, saffron, pepper and salt. Bring to boil. Add lobster, shrimp, clams, crab claws, peas and pimientos. Cover and simmer about 20 minutes or until clams open, rice is tender and liquid is absorbed. If extra liquid is needed, add broth and water but it must be boiling. Serve in the casserole. Garnish with pimientos and peas.

Bruny Arango
Barnegat Branch

CHICKEN MURPHY

Cut boneless chicken in bite size pieces. Put enough oil in baking pan to brown chicken pieces. Add to browned chicken pieces -- to taste -- garlic powder, oregano, salt, pepper, hot pepper seeds. Then add one large jar of sweet peppers which have been cut up and seeded, add liquid also and heat through.

Helen Pendino
Seaside Park Branch

CHICKEN WITH RICE AND CARROTS IN ONE PAN

2 chickens, cut up
1 cup raw rice
1 can Campbell's Golden Mushroom Soup
Salt and pepper to taste
1 lb. sliced carrots

Arrange chicken in roasting pan. Sprinkle raw rice in pan between chicken and add raw carrots (sliced). Add soup and enough water to make 2 cups of liquid. Sprinkle with salt pepper. Cover with aluminum foil and bake at 325 degrees for 30 to 40 minutes. Serves 4.

Lillian Steiniger
Main Office

TALLARINE CASSEROLE

2 cups uncooked noodles
1½ lbs. ground beef
½ lb. grated Long Horn or Mild Cheddar Cheese
Small can whole kernel corn (drained)
1 onion (chopped fine)
Garlic salt
1 teaspoon chili powder
12 ripe olives chopped
1 can tomato puree (small)
1 cup water plus more if needed

Brown meat and onions. Add seasonings and tomato puree, water and noodles. Cook until noodles are tender. Add other ingredients and top with cheese. Bake 1 hour at 325 degrees. Serves 8.

Barbara Trapani
Silverton Branch

SHORT RIBS OF BEEF

Place foil in roast pan.
Place ½ can cream of mushroom soup on foil.
Place ½ can mushrooms on foil

Place meat on top, slice onions on top of meat. Salt and pepper. Add 1 teaspoon A-1 sauce. Add remaining mushrooms and soup. Wrap foil around pan. Bake 1½ hours to 1¾ hours at 350 degrees.

Jacklyn Geiger
Manahawkin Branch

Side Dishes



CHIACO TZU (Pork Dumplings)

Daily Batter. These are thin layers of dough which can be purchased in a Chinese store or Shop-Rite; has the square won ton wrappers which can be used.

To make your own: 4 cups sifted flour with enough warm water to make a soft dough. Knead until smooth and let stand ½ hour before molling. Form into long rolls 1 inch thick. Cut into ½ inch pieces, flatten and roll out very thin. If made in advance, sprinkle with corn starch and stack in refrigerator or freezer. Also filled Chiacio Tzu may be frozen before frying.

Filling -- mix in order

- ½ lb. uncooked pork, ground
- ½ head cabbage, chopped fine and press out water
- ½ cup onion, chopped fine
- 1 tablespoobn ginger
- 2 tablespoons sesame oil or peanut oil (optional)
- 3 tablespoons soy sauce
- ½ teaspoon salt

Fill each daily batter with 1 teaspoon uncooked filling. Fold over and pinch edges together. Deep fry or fry in frying pan in at least 1½ inches oil. Fry until golden brown. Serve with fried rice.

**Anna Mae Koeck
Silverton Branch**

SCALLOPED TOMATOES

- 1 small onion, chopped
- 1 small green pepper, chopped
- 1 teaspoon butter
- 1 large can stewed tomatoes
- 2-3 slices white bread, cubed
- ¼ cup bread crumbs

In frying pan, saute peppers and onions in butter. Pour into medium casserole. Add tomatoes and cubed bread. Top with bread crumbs. Bake at 350 degrees for ½ to 1 hour.

**Lynda M. Smith
Branch Admin.**

PINEAPPLE CASSEROLE

- ½ cup butter
- 4 eggs
- 1 #2 can crushed pineapple (20 oz. drained)
- 1 cup sugar
- 5 slices bread (cubed)

Cream butter, sugar and eggs. Stir in pineapple; fold in bread. Put in one quart casserole. Bake at 350 degrees for 45-60 minutes. Serve as side dish with baked ham.

**Janet Savage
D.D.A. Division**

STUFFED MUSHROOMS

- 1 lb. box fresh mushrooms
- ½ cup bread crumbs (unseasoned)
- 1 egg
- olive oil
- 2 tablespoons Italian grated cheese
- 2 cloves garlic, finely chopped
- 1 sprig parsley
- salt and pepper

Rinse mushrooms thoroughly, then remove stems from caps. Chop stems into small pieces. In a frying pan, add about 1 or 2 tablespoons olive oil to brown the garlic; saute the mushroom stems in the oil. When fully cooked, remove from heat and let cool. Add bread crumbs, egg and cheese and season to taste. This should be a moist, sticky mixture. Fill each cap and place in pan with a little olive oil to prevent sticking. Bake for 15 minutes at 425 degrees.

**Michele Fallvene
Lakehurst Branch**

STUFFED ACORN SQUASH

- 2 acorn squash, halved and seeds removed
- 1 pound ground sausage meat
- 2 teaspoons brown sugar

Sprinkle ½ teaspoon brown sugar on each half. Stuff with sausage. Put in pan with enough water to cover the bottom of the pan. Cover with foil. Bake in oven at 375 degrees until squash is soft and tender. About 40 minutes. Serves four.

**Pamela Prall
Lakehurst Branch**

CRAB STUFFED MUSHROOMS

1 lb. fresh mushrooms
4 tablespoons butter or margarine - divided
in half
¼ cup minced onion
1 package frozen crabmeat, thawed and
drained -- flake it
¼ cup of sour cream, optional
1 egg, beaten
1½ cups soft bread crumbs - ½ cup saved
2 tablespoons parsley, chopped or dried
½ teaspoon salt
¼ teaspoon ground black pepper

Rinse mushrooms, pat dry, remove stems. Chop stems. Take caps and place them on cookie sheet. Brush caps with oil or margarine.

In skillet, melt 2 tablespoons butter, add chopped mushrooms and onion. Saute 5 minutes. Cool.

In bowl, mix mushrooms and onion mixture with crabmeat, sour cream, egg, one cup of bread crumbs, parsley, salt and pepper.

Spoon into mushroom caps, mounding them.

Melt other 2 tablespoons butter and other half cup of bread crumbs, sprinkle on top of mushrooms.

Bake in pre-heated oven at 350 degrees for 20 minutes.

Irene Ginex
Whiting Branch

YELLOW SQUASH CASSEROLE

2 lbs. (approx. 6 cups) unpeeled squash
¼ cup chopped onion
1 can cream of chicken soup, undiluted
1 cup sour cream
1 package Pepperidge Farm chicken herb croutons (crushed)
½ cup melted butter

Cook thinly sliced squash and chopped onion in boiled, salted water for 5 minutes. Drain. Combine soup and sour cream. Fold in drained squash and onion. Combine croutons, mixed with butter and spread half in bottom of 8 x 8 x 2 baking dish. Spoon squash mix over. Sprinkle crumbs over top. Bake at 350 degrees for 25-30 minutes.

Grace Di Lossi
Jackson Branch

SHERRIED SWEET POTATO CASSEROLE

8 medium sweet potatoes (substitute three
18 ounce cans sweet potatoes for the
fresh ones, if you wish)
1 cup brown sugar
2 tablespoons corn starch
½ teaspoon salt
½ teaspoon shredded orange peel
2 cups orange juice
½ cup raisins
6 tablespoons butter
⅓ cup dry sherry
¼ cup chopped walnuts

Cook potatoes in boiling water till just tender, drain, peel, cut lengthwise into ½ inch thick slices. Arrange in 13½ x 8½ x 1½ inch baking dish. Sprinkle with a little salt. In saucepan, combine brown sugar, corn starch and ½ teaspoon salt. Blend in orange peel and juice, add raisins, cook and stir over medium heat till thickened and bubbly, cook 1 minute more. Add butter, sherry and walnuts, stirring till butter is melted. Pour over potatoes. Bake in 325 degrees for 30 minutes or till potatoes are well glazed. Makes 8 servings.

Pat McKelvey
D.D.A. Division

RAINY DAY DUMPLINGS

Wash and prepare one quart blueberries. Cook on stove until it becomes a sauce, adding sugar to taste. Prepare dumplings following instructions on back of Bisquick box. Place sauce back on stove until hot and becomes a gentle boil. Drop dumpling from large spoon into sauce. Cover, allowing them to cook and rise. Serve dumplings, spooning sauce over to cover.

This recipe has been used in the 17-18-1900's. People in this area when money and meat were scarce used the hot summer days to eat off the land, canning remainder for winter consumption.

Eunice Pepin
D.D.A. Division

SHANGHAI SPRING ROLLS (EGG ROLLS)

Part I

4 oz. bamboo shoots
6 oz. Chinese cabbage
¼ cup water
¼ teaspoon salt
5-7 Chinese mushrooms
5 oz. lean pork
30 small egg roll sheets
4 tablespoons oil
24-30 oz. oil for deep frying

Part II

1 tablespoon sugar
1 tablespoon Soy Sauce
1 tablespoon straight sherry
¼ teaspoon monosodium glutamate
2 teaspoons corn starch
1 egg white
2 scallions - chopped

Rinse and soak mushrooms in hot water (more than enough to cover the mushrooms) for two hours or longer. For rapid soaking, add boiling water into mushrooms and simmer 15 minutes, keep covered and let stand for another 15 minutes.

Shred bamboo shoots, cabbage, mushrooms, chop scallions, and shred pork into thin slivers.

Mix pork with Part II ingredients.

Heat 2 tablespoons oil in fry pan, saute bamboo shoots and mushrooms for one minute and place in bowl. Saute cabbage in same pan. When heated, add ¼ cup water and cover, cook two minutes, add ¼ teaspoon salt, place in bowl with other ingredients.

Heat two tablespoons oil in fry pan, add scallions and pork mixture, stir fry for 2-3 minutes, add in all vegetables, mix well and place in bowl. Let cool for ½ hour. Rinse dish with a little water and use to clean frying pan while heating.

Wrap 1 tablespoon filling in each egg roll sheet, seal with egg yolk.

Heat oil in fry pan to 375 degrees, deep fry egg roll for 1½ minutes or until golden brown.

NOTE: 1. Bean sprouts can be substituted for either bamboo shoots or Chinese cabbage. Also, bean sprouts may be added to the two vegetables already listed. Ground pork can be used instead of shredded pork.

2. Freezing - put in a pan or box - delicate. For reheating, put on a rack on cookie sheet. Pre-heat oven to 450 degrees. Heat rolls for 5-7 minutes.

3. Filling can be used over noodles. Add a little soy sauce to filling.

Helen Slocum
Whiting Branch

CORN CUSTARD

2 cups canned corn (drained)
1 teaspoon sugar
½ teaspoon pepper
2 tablespoons melted butter
¼ cup flour
1 teaspoon salt
3 eggs (beaten)

Mix the corn and dry ingredients. Add eggs, milk and butter. Bake in a buttered baking dish or casserole in a pan of hot water in pre-heated oven - 350 degrees - for 50 to 60 minutes or until knife inserted in center comes out clean.

Simone Kraus
D.D.A. Division

ZUCCHINI WITH PROVOLONE

3 slices Provolone cheese -- grated
2 cups shredded zucchini
3 tablespoons finely chopped onions
½ cup seasoned bread crumbs
2 eggs

Combine all ingredients. Stir with a fork until well blended. Put into greased casserole. Bake at 375 degrees for about 45 minutes.

Viola Haynes
Pleasant Plains Branch

Desserts



HELLO DOLLY COOKIES

¼ lb. butter or margarine
1 cup graham cracker crumbs
1 cup flakes coconut
1 cup semi-sweet chocolate or butterscotch pieces
1 cup chopped nuts
1 cup sweetened condensed milk

Don't stir ingredients, add in layers. Melt butter in 9 inch square pan, sprinkle crumbs over. Add coconut, chocolate and nuts in layers. Pour milk over nuts. Bake at 325 degrees for 30 minutes. Cool, cut in squares.

Dot L. Worth
DDA Division

CHEDDAR CHEESE PUFFS/MACAROONS

⅓ cup sifted flour
1 teaspoon baking powder
½ cup mayonnaise
Fine bread crumbs
1 teaspoon salt
2 egg whites
1½ cup grated cheddar cheese

Sift flour, baking powder and salt into a bowl. Stir in grated cheddar and mayo. Mix well. In large bowl beat egg whites until they hold soft peaks. Fold the cheese mixture into the whites carefully with a spatula, using a cut and fold motion. Scatter a generous amount of bread crumbs over waxed paper. Drop teaspoonful of batter into crumbs, coating well. Transfer to an ungreased baking sheet. Place in 400 degree oven for 12 minutes. Serve warm. When cooled, can be stored in tightly covered container. Macaroons may be reheated in 400 degree oven for 5 minutes. Makes 2½ dozen.

Cathy Dorsi
Comptroller's Dept.

CHEESE CAKE

Heat oven to 300 degrees. Grease 10 in. spring pan and then line it with aluminum foil (extending foil so that it is 2 inches above top of pan).

Ingredients:
2 lbs. cream cheese
2 tablespoons margarine
1½ cups sugar
5 eggs
2 heaping tablespoons flour
2 cups milk
2 teaspoons vanilla

Separate eggs (beat whites until stiff). In a separate bowl, beat cream cheese, butter and sugar until creamy. Add egg yolks, flour, vanilla and slowly add milk. Beat until smooth. Fold in egg whites, pour into spring pans. Bake 1½ hours. Turn heat off, leave in oven (with door ajar) for 1 hour.

Barbara Chesney
President's Office

PEACH CRUNCH PIE

2½ tablespoons tapioca
¼ teaspoon salt
1 tablespoon lemon juice
¾ cups sugar
4 cups sliced peaches (drained)

Mix and let stand 5 minutes, pour into unbaked pie shell. Sprinkle on topping. Bake 45 minutes at 350 degrees.

TOPPING

½ cup brown sugar
¼ cup flour
½ teaspoon cinnamon
2½ tablespoons soft butter

Cream together.

Andrea Courtright
Lakehurst Branch

COFFEE CAKE EXCEPTIONALE

¾ cup butter or margarine, softened
1½ cups sugar
3 eggs
1½ teaspoons vanilla
3 cups flour
1½ teaspoon baking powder
1½ teaspoon soda
¼ teaspoon salt
1½ cups dairy sour cream

Heat oven to 350 degrees. Grease tube pan, 10 x 4 inches, 12 cup bundt cake pan or 2 loaf pans, 9 x 5 x 3 inches. In large mixer bowl, combine butter, sugar, eggs and vanilla. Beat on medium speed 2 minutes. Mix in flour, baking powder, soda and salt alternately with sour cream. For tube or bundt cake pan, spread ⅓ of batter (about 2 cups) in pan and sprinkle with ⅓ of filling (about 6 tablespoons), repeat twice. For loaf pans, spread ¼ of batter (about 1½ cups) in each pan and sprinkle each with ¼ of filling (about 5 tablespoons), repeat. Bake about 60 minutes or until wooden pick inserted in center comes out clean. Cool slightly in pan(s) before removing. 14 to 16 servings.

FILLING

Mix ½ cup brown sugar (packed), ½ cup finely chopped nuts and 1½ teaspoons cinnamon.

Cathy Gramlich
Installment Loan Division

CHEESE CAKE

3 - 8 oz. packages of cream cheese
Vanilla
4 eggs
1 cup sugar
1 pint sour cream
Drained pineapple chunks or cherry filling
Graham cracker crust

Make graham cracker crust on package. Put cream cheese in bowl at room temperature. Mix cream cheese with mixer. Add one egg at a time alternately with one cup sugar. Pour into crust. Bake at 350 degrees for 35 - 40 minutes. Use a spring pan.

Carol Hare
Barnegat Branch

IMPOSSIBLE PIE

4 eggs
½ stick margarine
½ cup Bisquick
1 cup coconut
½ cup sugar
2 cups milk
1 teaspoon vanilla

Mix 2 minutes in blender, pour into 9" ungreased pie dish. Bake in 350 degree oven for 40 minutes.

Marjorie E. Sefick
Installment Loan Dept.

CREME DE MENTHE MOUSSE

20 large marshmallows (quartered)
¼ cup milk
3 tablespoons Creme de Menthe
½ pint heavy cream, unsweetened
whipped

Stir marshmallows and milk in small saucepan over low heat until melted and smooth. Stir in Creme de Menthe. Chill mixture in refrigerator in small chilled bowl whip cream until stiff. Add marshmallow mixture and beat until well blended and slightly thick. Spoon into 4 dessert dishes. Refrigerate. Top with shredded chocolate and stemmed cherry.

Don Fairhead
Main Office

TRUFFLES

2 packages semi-sweet chocolate pieces
4 tablespoons heavy cream
½ cup margarine, softened
2 egg yolks
2 tablespoons orange juice
2 teaspoons orange rind, grated
Chopped nuts
Cocoa

In top of double boiler, over hot water melt chocolate with cream. Remove from heat and beat in margarine. Cool for 3 minutes. Stir in egg yolks, orange juice and orange rind. Shape into little balls and roll in either nuts or cocoa. Refrigerate in covered container.

Ginny Cuzzo
TRSC Branch

PEANUT BUTTER COOKIES

1 cup granulated sugar
1 cup brown sugar
2 eggs
1 cup peanut butter
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla
3 cups flour

Beat eggs, add sugars, and beat until well mixed. Add peanut butter, mixing well. Add vanilla. Sift together flour, soda and salt. Stir into peanut butter mixture. Drop by rounded teaspoonfuls on ungreased cookie sheet. Press with back of fork to make criss crosses. Bake at 350 degrees about 10 minutes or until light brown. Makes 5 dozen. For richer cookies, use only 2 cups flour.

Joyce Schenck
West Dover Branch

FUDGE DAINTIES

1 stick butter
2 cups dark brown sugar
3 eggs - beaten
2 cups self-rising flour
1 teaspoon vanilla
 $1\frac{1}{2}$ cups chocolate chips
 $\frac{1}{2}$ cup chopped nuts

Mix all ingredients. Spread thin in greased oblong pan. Bake at 350 degrees for 20 to 30 minutes. After cooled, sprinkle with powdered sugar and cut into squares.

Lori Zipf
Barnegat Branch

CREAM DREAM CAKE

1 gallon ice cream - any flavor
2 packages Ladyfingers
1 large package Dream Whip

Line bottom and side of 10" spring pan with $\frac{1}{2}$ the Ladyfingers. Cover with ice cream layers alternating with Ladyfingers, until full. Make up Dream Whip and cover top of ice cream and Ladyfingers with it. Freeze at least 6 hours after sprinkling top with chocolate or colored sprinkles.

Florence Rudd
Jackson Branch

STRUFOLAS

5 eggs
 $\frac{1}{4}$ cups sugar
4 cups flour
 $\frac{1}{2}$ cup milk
Crisco, candy and honey
 $\frac{3}{4}$ butter stick
 $1\frac{1}{2}$ teaspoon vanilla
3 teaspoon baking powder
1 teaspoon salt

Mix butter and sugar. Beat eggs and vanilla, milk and stir. Sift in flour, baking powder and salt. Add butter and sugar, mix well. Roll out and cut. Add flour a little at a time as needed. DO NOT MAKE DOUGH HARD. Heat Crisco until hot. Put cut dough into hot oil a little at a time until brown. Put honey and candies on after cookies are cooked while still warm.

Marlene Perone
West Dover Branch

CREAM WAFERS

1 cup soft butter
 $\frac{1}{3}$ cup whipping cream
2 cups Gold Medal flour
Granulated sugar
"Creamy Filling"

Mix thoroughly butter, cream and flour. Cover and chill. Heat oven to 375 degrees. Roll about $\frac{1}{8}$ of dough at a time $\frac{1}{8}$ inch thick on floured cloth-covered board. (Keep remaining dough chilled.) Cut into $1\frac{1}{2}$ inch rounds. Transfer rounds with spatula to piece of waxed paper that is heavily covered with granulated sugar. Place on ungreased baking sheet. Prick rounds with fork about 4 times. Bake 7 to 9 minutes or just until set, but not brown. Cool. Put cookies together in pairs with "Cream Filling". Makes about 5 dozen cookies.

CREAM FILLING

Cream $\frac{1}{4}$ cup soft butter or margarine, $\frac{3}{4}$ cup confectioners sugar and 1 teaspoon vanilla until smooth and fluffy. Tint with a few drops of food coloring. Add a few drops of water if necessary for proper consistency.

Janet Emmett
Main Office Branch

CHEESE CAKE

3 large packages cream cheese
3 eggs
1 cup sugar
1 tablespoon corn starch
1 teaspoon vanilla
½ pint heavy whipping cream or 1 pint light

Cream the cheese, sugar, corn starch, eggs and vanilla. Gradually add the cream, while beating slowly. Set aside.

Mix 1½ cups fine graham crumbs, ¼ cup sugar and ¼ cup melted butter. Press into bottom of spring form pan and up sides of pan about 1 inch. Bake for 10 minutes at 350 degrees.

Pour cream cheese mixture into crust and bake 30 to 45 minutes at 450 degrees. Cool on rack in oven with door open for 15 minutes before removing from oven. Cake will split while hot but will go together after it cools. Center of cake will set while hot. For creamy texture I bake it only 30 minutes. (The longer you bake it the firmer it will be.)

Jo McCormack
Jackson Branch

SPICY BREAD PUDDING

4 or 5 slices dry bread
1 package (3¾ oz.) vanilla instant pudding
1/8 teaspoon salt
1/8 teaspoon nutmeg
1/8 teaspoon cinnamon
½ teaspoon vanilla
1 tablespoon brown sugar
2 tablespoons chopped nuts

Trim crust from bread, toast and cut into ½ inch cubes. Arrange half of the bread cubes in bottom of a 1 quart baking dish. Prepare pudding mix as directed on package adding salt, nutmeg, cinnamon and vanilla before heating. Pour half of the pudding over bread cubes, add remaining bread cubes and top with remaining pudding. Combine brown sugar and nuts, sprinkle over pudding. Broil 2 to 3 minutes then chill. Makes 3 cups or 5 to 6 servings.

Mary Souto
Pleasant Plains Branch

CHRISTMAS JEWEL COOKIES

2 cups butter or shortening
2 teaspoon vanilla
2½ cups white sugar
4 eggs
Cream mixture well then add:
6 cups flour
2 teaspoons baking powder
1½ teaspoon salt

Roll dough with hands into marble sized pieces. Place on greased cookie sheet. Make a depression in each ball with your finger and fill with jelly (mint, strawberry, grape, pineapple or whatever you wish). Bake at 350 degrees until set but not brown. Makes 8 dozen.

Anne Barrett
D.D.A. Division

CREAM PUFFS

1 cup water
¼ teaspoon salt
4 eggs
1 stick margarine
1 cup all purpose flour

Heat water, margarine and salt until margarine melts and mixture starts to boil. Remove from heat. Add flour all at once and vigorously stir until mixture forms balls and leaves side of pan. Add eggs, one at a time, beating well after each addition until mixture is smooth. Drop batter onto greased cookie sheet (teaspoon) about 3 inches apart. Bake 50 minutes or until golden. Remove from oven. With spoon holding hot puff in place, cut slit in side of each puff. Return puffs to oven. Bake 10 minutes longer. Cool puffs. Slice top of each and fill with cream.

CREAM

2 cups milk
3 tablespoons corn starch
¾ cup sugar
2 egg yolks (slightly beaten)
1 tablespoon vanilla

Cook all ingredients (except vanilla) until thickened. When cool, add vanilla.

Rosalie Russell
DDA Division

CHOCOLATE CRINKLES

4 squares unsweetened chocolate (melted)
2 cups sugar
4 eggs
2 teaspoons vanilla
½ teaspoon salt
½ cup oil
2 cups flour
2 teaspoons baking powder

Mix chocolate, sugar, oil and vanilla, then eggs (one at a time). Mix in the dry ingredients and chill. Pre-heat oven to 350 degrees. Roll dough into walnut size balls and roll balls in 4X sugar. Place on a greased cookie sheet. Bake 10 to 12 minutes. Do not overbake.

Rita Gallagher
Manahawkin Branch

CARROT PINEAPPLE CAKE

3 cups sifted flour
2 cups sugar
2 teaspoons cinnamon
1½ teaspoons baking soda
1½ teaspoons salt
1 teaspoon baking powder
1 - 8 oz. crushed pineapple
3 eggs, beaten
1½ cups cooking oil
2 teaspoons vanilla
1½ cups chopped nuts
2 cups raw, grated carrots and loosely packed

Mix all dry ingredients together. Drain pineapple, reserve syrup. Add pineapple syrup to dry mixture; add eggs, cooking oil and vanilla; beat 3 minutes. Stir in pineapple, nuts and carrots. Bake in greased and floured 12 cup bundt pan at 325 degrees for about 1½ hours or until cake tests done. Cool in pan 10 to 15 minutes, turn out on wire rack or serving plate. Top with lemon glaze or serve with your favorite hot rum sauce.

LEMON GLAZE

Combine ¼ cup confectioners sugar, ¼ cup grated carrots and 1 tablespoon lemon juice. Drizzle over cake while it is still warm.

Isabelle Couch
Barneгат Branch

CHRUSCHIKI

¼ lb. butter
6 eggs
½ pint sour cream
4 or 5 cups flour

Mix all ingredients until dough is workable. Break off small amount of dough and roll until very thin. Cut strips of dough with a slit in each piece. Turn one end through slit. Deep fry until golden brown. Sprinkle amply with confectioners sugar. Makes about 100 cookies.

Eleanor Twaron
Silverton Branch

CARROT CAKE

3 small jars of strained baby carrots
2 cups flour
2 cups sugar
2 teaspoons cinnamon
2 teaspoons baking powder
¾ crushed pineapple (drained)
2 teaspoons baking soda
½ teaspoon salt
¾ cup oil
4 eggs

Blend all ingredients together until smooth. Put in an ungreased pan. Bake at 350 degrees for 35 to 50 minutes.

Jonni Yates
Manahawkin Branch

RICE PUDDING

1½ quarts milk
1/8 lb. butter
½ teaspoon salt
6 oz. sugar
1 pint water
2 eggs
½ pint cream
6 oz. rice (Carolina)

In mixing bowl beat eggs and vanilla. In heavy duty cooking pot combine milk, sugar, salt, water, butter and cream bringing to a boil. Add rice and stir. Turn fire down and simmer until rice is cooked. Stir in egg and vanilla mixture to thicken rice to proper consistency.

Josephine Novak
D.D.A. Division

PLUM CAKE

1 can plums (large can)
½ cup sugar
¾ cup salad
½ cup milk
2½ cup flour
1 teaspoon salt
1 teaspoon baking soda
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon ginger
3 eggs
½ cup nuts

Beat eggs, add sugar, add liquids, put in dry ingredients. Mix. Add nuts and cut plums in pieces (save juice). Add to batter. Bake at 350 degrees for 50 minutes.

GLAZE

½ cup of plum juice
2 teaspoons corn starch
2 tablespoons sugar

Bring to boil till it turns clear. Pour over cake after it is out of pan.

**Brenda Besser
Barnegat Branch**

JEWISH APPLE CAKE

4 or 5 apples - cubed
2 teaspoons cinnamon
5 teaspoons sugar

Blend together cinnamon and sugar and sprinkle over apples. Set aside.

In large bowl, mix:
3 cups flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
¼ cup orange juice
1 cup vegetable oil
4 eggs
2½ teaspoons vanilla

Mix well and add 1 cup of broken walnut meats. Pour ½ batter into well greased 10" tube pan. Arrange ½ apples over batter and repeat. Bake at 325 degrees for 1½ hours.

**Judy Laurienti
Mortgage Department**

COOKIE DATE SWIRLS

½ cup butter
2 cup flour
½ cup granulated sugar
¼ teaspoon salt
½ cup brown sugar
½ teaspoon baking soda
1 egg

Cream butter, add sugars and cream well. Add egg and beat. Add flour, salt and baking. Beat. Toss on floured board, knead until smooth. Roll ¼" thick, spread filling on dough and roll like jelly roll. Wrap in wax paper. Chill over night. Slice and bake on greased cookie sheet at 400 degrees for 10 minutes.

FILLING

Cut ½ lb. pitted dates in quarters. Add 1¼ cup sugar and ¼ cup water. Cook, stirring for 5 minutes. Add nuts. Spread on dough.

**Myrtle Wauters
Jackson Branch**

APPLE COFFEE CAKE

2 cups sugar
1½ cups vegetable oil
2 large eggs

Beat eggs, add sugar and cream well. Add oil and mix well. Mix together:

3 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking soda

Add to sugar and egg mixture, mix well then add:

1 cup chopped nuts
Some raisins, if desired
4 cups diced apples (peeled)

Add to batter. This will be very stiff. Put into 2 - 9 inch, greased pans and bake at 350 degrees for 1 hour. Can also be baked in a 9 x 13 inch pan. In place of cinnamon, use 1 teaspoon vanilla for a white cake. This cake freezes well. To thaw, place in oven at 350 degrees for about ½ hour.

**Marie M. Alonzo
Collections and Investments Department**

BROWNIES

1 cup sifted flour
3/8 teaspoons salt
3 squares Bakers chocolate
1½ cups sugar
¾ teaspoons baking powder
¼ lb. butter
3 eggs
1½ teaspoon vanilla
¾ cup broken walnuts

Sift flour with baking powder and salt. Melt butter and chocolate over hot water. Beat eggs well, add sugar beating well. Beat in chocolate butter. Mix in flour, then nuts and vanilla. Bake in greased pan 8" x 10" x 2" in 350 degrees pre-heated oven for 25 minutes. Cool, then cut into squares.

Caroll Murray
Credit Card Dept.

RENEE'S QUICK DESSERT

1 stick butter
1 cup sugar
2 eggs
1 cup flour
1 teaspoon vanilla
Blueberries or peaches

Cream butter and sugar, mix in all other ingredients. Add fruit and bake at 375 degrees for 40 minutes.

Irene Mooney
TRSC Branch

PRUNE CAKE

1 cup sugar
4 tablespoons butter
1 cup cooked and pitted prunes
1 cup prune juice
1 small bottle cherries, halved
1 egg
Pinch salt
2¼ cups flour

Cream sugar and butter. Add egg and prune juice mixing well. Sift in flour, soda and salt. Blend in prunes thoroughly mashed and cherry halves. Bake at 350 degrees in angel food pan for 60 minutes or until inserted cake tester comes out clean.

Sophie Kneipp
D.D.A. Division

FLAN IMPERIAL

2 cups milk
1/8 teaspoon salt
1 cup sugar
4 eggs
1 teaspoon vanilla
1 stick cinnamon

Bring milk, salt and cinnamon to boil. Remove from heat. In bowl beat eggs just to break yokes, add hot milk mixture little by little. Add vanilla, pour mix through a fine strainer into pan that has caramel on the bottom. Bake at 350 degrees in water bath for 45 to 50 minutes. To test if done place knife in center; if comes out dry it is done. Refrigerate till cold. Turn over to unmold. Optional: Pineapple or cherries on top.

CARAMEL

⅓ cup sugar
2 tablespoons water
4 drops lemon

Heat ingredients till caramel color, place at bottom of pan.

Maria Migliori
Barnegat Branch

SOUR CREAM COFFEE CAKE

½ cup butter
1 cup sugar
2 eggs
½ pint sour cream topping
½ cup brown sugar
1 tsp. cinnamon
1 cup walnuts, chopped
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda

Have all ingredients measured, pan greased and topping made, add ingredients in order. Use tall angel food pan. Put half batter in pan. Spread half topping over this, add rest of batter then rest of topping. Bake at 350 degrees for 35 minutes (usually more) or until done.

Betty Janosko
Barnegat Branch

APPLE PIE

Basic pastry dough 9 inch two crusts

¾ cups sugar
1 teaspoon cinnamon
½ tablespoon flour
6 large firm tart apples
½ teaspoon salt
½ teaspoon nutmeg
2 tablespoons butter

Pre-heat the oven to 425 degrees F. Mix sugar, salt, cinnamon, nutmeg and flour in a large bowl. Peel core and slice apples and toss them into the sugar mixture coating them well. Pile apples into pastry lined pan and dot with butter. Roll out the top crust and drape it over the pie filling, cut several vents in the top. Bake 10 minutes, then lower the heat to 350 degrees F and bake 30-40 minutes or until apples are tender and crust is browned.

BASIC PASTRY

2½ cups flour
¾ cup shortening
6-7 tablespoons cold water
½ teaspoon salt

Mix flour, salt. Cut in the shortening with a pastry blender or two knives. Combine lightly only until the mixture resembles coarse meal or tiny peas. Sprinkle water over the flour mixture a tablespoon at a time. Mix lightly with a fork, using only enough water so that the pastry will hold together when pressed gently into a ball. Divide the dough into two balls. Roll the bottom crust two inches larger than pie pan.

Shirley Raymond
DDA Division

PINEAPPLE SUPREME DESSERT

16 oz. sour cream
1 20 oz. can crushed pineapple
1 5 5/8 oz. package instant vanilla pudding

Mix ingredients together. Pour into baked pie crust. Place in refrigerator for at least six hours. Serve plain or with Cool Whip.

Jeannie Leonard
Lacey Branch

FUDGE BROWNIES

Combine:

2 cups sugar
4 eggs

Beat well

Add:

1½ cups salad oil
6 tablespoons cocoa
2 teaspoons vanilla

Sift together:

2 cups flour
1 teaspoon salt
1 teaspoon baking powder

Sift into batter, stirring constantly. Put into 12 x 9 inch greased pan. Bake 25-30 minutes in 300-350 degree oven.

ICING

Blend together:

1 stick softened butter
2 cups confectioners sugar
2 teaspoons vanilla
4 tablespoons cocoa

Add enough milk to make icing desired consistency.

John W. Boeckel
Manahawkin Branch

CHOCOLATE POUND CAKE

½ lb. butter
½ cup Crisco
3 cups sugar
5 eggs
1 cup milk
1 teaspoon vanilla
3 cups flour
6 tablespoons cocoa
½ teaspoon baking powder
½ teaspoon salt

Pre-heat oven at 320 degrees. Grease tube pan, flour bottom, cream butter and Crisco until soft. Gradually add sugar and eggs, mixing at low speed 2 minutes. Sift dry ingredients, add to creamed mixture alternately with milk and vanilla. Continue mixing at low speed 1 minute. Pour into greased pan and bake 1 hour 25 minutes.

Linda L. Smith
Barnegat Branch

CHOCOLATE MINT PUDDING PIE

1 package 3½ oz. or 4 oz. instant chocolate pudding and pie filling
1 envelope of Dream Whip
1 Graham cracker crust (8 inch pie)
Instant cocoa
Peppermint extract

Use a prepared graham cracker crust or make your own. Make pudding according to directions on package. To dream whip add instant cocoa to taste (usually 1 or 2 teaspoons). Divide dream whip in half. To ½ add a few drops of peppermint extract. Into pie crust put one layer of pudding then layer dream whip without peppermint extract, then layer pudding, then layer dream whip with extract. Top with chocolate sprinkles. Chill for 3 hours.

Alice Felth
West Dover Branch

TEXAS SQUARES

Grease 11½ x 18 x 1 pan. Must use Nestle Red Label Hot Cocoa Mix.

Bring to boil: 2 sticks oleo, 1 cup water and 4 tablespoons cocoa. Add 2 cups sugar, 2 cups flour and ½ teaspoon salt. Mix in a large bowl and then add to ingredients 2 eggs mixed with ½ cup sour cream and 1 teaspoon baking soda. Beat well, pour into well greased pan. Bake at 400 degrees for 20 minutes.

While baking cake make the following: 1 stick oleo, 4 tablespoons cocoa and 6 tablespoons milk. Heat on stove until oleo is melted. Bring to light boil. Remove, add 1 box powdered sugar, 1 teaspoon vanilla and 1 cup chopped pecans. Beat well, pour on top of warm cake. Cut in 2 x 2 squares. You'll love them.

Jack Fulton
Branch Administration

SUPERB BRUNCH COFFEE CAKE

½ cup butter or margarine
1 teaspoon vanilla
1½ cups raisins
1 teaspoon baking powder
1 teaspoon salt
¾ cup sugar
3 eggs
2 cups flour
1 teaspoon soda
1 cup sour cream
Pecan Praline Mix (recipe follows)

Beat butter, sugar and vanilla until fluffy. Blend in eggs one at a time, then raisins. Add flour sifted with baking powder, soda and salt alternately with sour cream. Mix until smooth. Spread half of batter in greased and floured 10 inch tube pan. Sprinkle with half of Pecan Praline mix; repeat layers. Bake at 350 degrees for 50 minutes or until done. Cool in pan for 10 minutes; turn out on wire rack. Makes one 10 inch coffee cake.

PECAN PRALINE MIX

1 cup finely packed brown sugar
2 teaspoons cinnamon
½ cup butter or margarine, softened
¾ cup coarsely chopped pecans

Mix brown sugar and cinnamon together; cut in butter until crumbly. Add pecans.

Irma Robbins
D.D.A. Division

BREAD PUDDING

7-8 slices bread
1 quart milk, scalded
Pour scalding milk over bread broken into pieces

Beat together 2 eggs, ½ cup sugar, dash of salt and 2 dashes of nutmeg. Add 1 teaspoon vanilla. Stir into bread and milk. Pour into buttered quart baking dish. Sprinkle top with nutmeg. Set dish into pan with 1" hot water and bake 1 hour at 350 degrees.

Grace Di Lossi
Jackson Branch

Old Time Recipes



PLAIN FRUIT CAKE:

One pound of flour, one-fourth pound of dripping, two teaspoonfuls of baking powder, a little allspice, and salt, one-fourth pound of currants, one-fourth pound of white sugar, and one-half pint of milk. Mix into the flour, the baking powder and salt, then with the hands, rub the dripping in the flour, until it resembles breadcrumbs. Add the currants, allspice and sugar. Take care that the ingredients are well mixed; pour in the milk, and mix with a wooden spoon. Grease a quarter tin, and pour the mixture into it; bake one hour. To insure the cake being done, stick a piece of broom straw into it. This answers the same purpose as a knife, and is better, as the knife is apt to make the cake heavy. Turn the cake on end to allow the steam to evaporate.

ALMOND MACROONS:

Blanch and skin eight ounces of Jordan almonds and one ounce of bitter ones; dry them on a sieve, and pound them to a smooth paste in a mortar, adding occasionally a very little water to prevent them from getting oily; add to them five ounces pulverized sugar, one teaspoonful rice flour, and the white of three eggs beaten to a stiff froth; put this on paper in drops the size of walnuts, bake in a slow oven until they are of a light color and firmly set; take them from the paper by wetting the under side of it.

SHREWSBURY CAKE:

One pound sugar, pounded cinnamon, a little grated nutmeg, three pounds flour, a little rose-water, three eggs, melted butter. Sift the sugar, cinnamon and nutmeg into the flour (which must be of the finest kind); add the rose-water to the eggs and mix with the flour, etc.; then pour in enough melted butter to make it a good thickness and roll out. Mold well, roll thin, and cut into such shapes as you like.

PICKLED PEACHES

One pint cooked peach halves. To the syrup, add $\frac{3}{4}$ cup firmly packed brown sugar, $\frac{1}{2}$ cup vinegar, two 3" sticks of cinnamon, 1 teaspoon whole cloves, 1 teaspoon allspice. Boil 5 minutes. Add the peach halves and simmer for another 5 minutes. Chill in syrup several hours or overnight. Quick and easy and delicious with meats or on a party plate.

GOOSEBERRY CATSUP

Boil 8 pounds of almost ripe gooseberries with 4 pounds of brown sugar and one pint of vinegar for 3 or 4 hours. Add 2 ounces each of crumbled cinnamon and cloves tied in a cloth bag. Boil 10 minutes more. Put in jars or bottles and seal.

OYSTER STUFFING

Cook 4 cups celery, diced fine, in 2 cups water until tender, about 18 minutes. Drain and save 1 cup liquid. Saute $\frac{1}{2}$ cup minced onions in $\frac{1}{2}$ cup butter over low heat. Drain $1\frac{1}{2}$ cups oysters. Add enough celery liquid to reserved oyster liquid to make 1 cup. Mix well 4 quarts lightly packed, day-old dry bread crumbs with 2 teaspoons poultry seasoning. 1 tablespoon salt, 1 teaspoon pepper. Then combine dry ingredients with the liquid, onions, oysters and blend well.

PARSNIP WINE

For the right flavor the parsnips have to be taken out of the ground in February, so this wine is supposed to be made in February.

1 quart grated parsnips
1 gallon boiling water
2½ pounds white sugar
 $\frac{1}{4}$ tea cup liquid yeast

Put grated parsnips in a stone jar. Pour boiling water over them. Set jar on back of stove where it will keep hot, but will not boil. Leave it there for four hours. Strain. Wash jar, then return the liquid to it. Add sugar, stir until dissolved. When lukewarm add yeast. Let stand until seasoned.

MOONSHINE

In making "White Lightnin'" the first step is to convert the starch of the grain into sugar. This is done by "sprouting" the corn. Shelled, whole corn is covered with warm water in a container with a hole in the bottom. Place a hot cloth over it. Add warm water from time to time as it drains. Keep in a warm place for about 3 days or until corn has 2 inch sprouts. Dry it and grind it into meal. Make mush (mash) with boiling water. Add rye mash that has been made the same way, if you have it.

Yeast ($\frac{1}{2}$ pound per 50 gallons of mash) may be added to speed up the fermentation if you have it. Without it, 10 or more days will be required instead of about 4. In either case, it must be kept warm.

When the mash gets through "working" or bubbling up and settles down, it is then ready to run. At this stage, the mash has been converted into carbonic acid and alcohol. It is called "wash or beer and it is sour"!

The "cooker" consists of two main parts, mainly the top and the bottom. After the mash is put inside, the top is pasted on with "Red Dog Chop" or some other paste. This is so that if the fire is too hot and the pressure builds up, the top will blow off preventing an explosion which might wreck the still.

In the top of the cooker a copper pipe, or "arm" projects over one side and tapers down from a 4 to 5 inch diameter to the same diameter as the "worm" (one or one and a quarter inch).

To make the "worm", a 20 foot copper pipe is filled with sand, the ends are stopped up, and it is wrapped around a fence post. The sand prevents "kinking" of the pipe. The spiral or coil, called the worm, is then cleared and attached firmly to the end of the arm in such a way that it is down inside a barrel. The barrel will be kept full of cold, running water. If the water runs in the top and out an opening at the bottom, it can circulate better.

The first run off, or "singlings", is weak

and impure and must be redistilled to rid it of water and rank oils.

For the second run off, or the "doublings", the cooker is cleaned out and the singlings, along with some water, is heated and run through again.

The first quart will be far too strong (about 200 proof) and toward the last it will be weak (about 10 proof). The skill is in the mixing to make it about 100 proof.

If a tablespoon of the liquid does not "flash" when thrown on the fire, there is not enough alcohol left to bother running any more.

To test for the right proof, a small glass vial is used. When the small bubbles rise properly after the vial is tilted and when they set half above and half below the top of the liquid, then it is the right proof. The liquor is then filtered through charcoal and is ready for consumption.

There are many ways of making moonshine. This is just one way. For other ways, check with your nearest revenuer.

HOME BREW

You will need a 5 gallon crock or wooden keg, one quart of store-bought Red Top Malt, 4 gallons of water, 5 pounds of sugar and 2 small cakes of Fleischman's Yeast.

Heat about a third of the water, in the crock, stir the sugar and malt with the heated water until it has dissolved. Cook it down with the cooler water to a milk warm temperature. Add the 2 cakes of yeast. Keep in warm place. It foams and works about 3 days. Then it stops and the foam goes down and it is ready to bottle.

The response to the Centennial Cookbook was voluminous. Because of space limitations, each could not be included. Recipes published were selected by random. Those not included will be feature in future issues of News Teller in a convenient cut-out form for inclusion in the cookbook.

RECIPES NOT IN COOKBOOK

Carole Aloisio, Bell Crest Br.	Cheese Cake	Angela Quartuccio, Pleasant Plains Br.	Pepper Steaks
Betty Bald, Berkeley Br.	Bourbon Balls	Shirley Raymond, D.D.A. Div.	Basic Pastry
Madeline Belletiere, Credit Card Dept.	One Egg Cake	Irma Robbins, D.D.A. Div.	Mississippi Mud Cake
Fran Berdan, T.R.S.C. Br.	Cannelloni	Wynne Romefelt, Main Office	Super Seafood
Arlene Brehme, Credit Card Dept.	Raisin Bars Carrot Sandwiches	Pearl Rhodes, Vaughn Avenue Br.	General Rules for Making Candy Coloring for Candies Corn Cake Truffle Sauce Breakfast Muffins Yorkshire Tea Cakes Silver Cake Broiled Quail Bread Pudding Zucchini or Bread & Butter Pickles Pumpkin Pie Inexpensive Fruit Cake Sweet Potato Pudding Old Fashion Bread Pudding Chicken 'N Stuffing Scallop Pimiento Peppers
Barbara Carlson, Seaside Heights Br.	Hot Mulled Cider Pecan Balls Cheddar-Cheese & Vegetable Chowder Zucchini Pie		
Andrea Courtright, Lakehurst Br.	Double Lemon Refrigerator Cake Breakfast Coffee Bars		
Anne DeMarco, D.D.A. Div.	David's Cake Dessert For A Crowd		
Grace DiLossi, Jackson Br.	Veal Scallopine		
Cathy Dorsi, Comptrollers Dept.	Stuffed Mushrooms Breakfast Quiche Cups		
Alice Feith, West Dover Br.	Plum Glazed Spare Ribs	Marjorie Sefick, I.L.D.	Peaches 'N Cream Cheese Cake Blueberry Delight
Blanche Fontana, Seaside Park Br.	Potatoes, Pork Chops & Cabbage Casserole	Helen Slocum, Whiting Br.	Onion Beef Fried Rice
Anne Hughes, D.D.A. Div.	Blueberry Pudding Smothered Steak	Lynda M. Smith, Br. Admin.	Hominy Grits Pickled Beans Whole Wheat Bread Apple Stuffing Veal Loaf Clover Tea Corn Bread Stuffing Ragout of Beef Potato Biscuits Southern Spoon Bread Spiced Grapes Grandma's Delicious Mayonnaise Polynesian Spam Homemade Shake & Bake Icing Mandarin Orange Jello Harvard Beets Pinwheel Casserole
Sophie Kneipp, D.D.A. Div.	Creamy Soft Chocolate Frosting		
Anna Mae Koeck, Silverton Br.	Spare Ribs in Soy Sauce Monkey Faced Cookies Snickerdoodles Wheaties Ting-a-Ling Peanut Caramel Squares		
Betty LaMarca, Whiting Br.	Chocolate Ice Box Cake Canadian Macaroons		
Jo McCormack, Jackson Br.	Broccoli Casserole Quick Pineapple Cheese Pie Coffee Crumb Cake Impossible Pie Date-Nut Bread	Nancy Sorrentino, T.R.S.C. Br.	Zucchini Pie
Jo Novak, D.D.A. Div.	Bangor Brownies Banana-Raisin Muffins	Teresa Sorrentino, D.D.A. Div.	Cheese Cake
Donna Parsons, Lacey Br.	Beer Bread	Lois Stone, Jackson Br.	Walnut Squares Mock Whipped Cream Icing
Marlene Perone, West Dover Br.	Pumpkin Bread	Dolores Stracensky, Silverton Br.	Cream Cheese Cake Doughnuts Cheese Cake
Rosemary Philipp, Berkeley Br.	Chicken and Rice	Wendy Vanderpool, T.R.S.C. Br.	Summer Day Fruit Cobbler
Rose Purdy, Br. Admin.	Rhubarb Cake Pound Cake Upside-Down Cake Refrigerator Cookies Trick or Treat Pumpkin Cake	Esther Vaughn, Investment Dept.	Clam Chowder
		Alice Waldvogel, D.D.A. Div.	Saucy Steak Skillet

